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LEAGUE MANAGERS ARE MEN OF EXPERIENCE



Miller Huggins of St. Louis.

All of the managers in the two big baseball leagues have had actual experience in the game. Even Stallings was a big league catcher many years ago. Of the sixteen managers one is a catcher, two are first basemen, two second basemen, one shortstop and two outfielders—eight, in all, still in the game. All the rest, except Mack and Stallings, have been in the game so recently that they can practice with their men and know, by actual feel of the bat and ball, just how everything is going along. Two—McGraw and Jennings—are graduates of the great Baltimore team. Three—Chance, Evers and Tinker—worked together on the conquering Cubs. Oddly enough, three more—Dahlen, Callahan and Griffith—all had their schooling on the Chicago team that preceded the Cubs—a gang of merry "joy-riders," whose individual abilities were great, but who could win no flags. Stallings is a come-back.

Evers, Tinker and Huggins got their first show this spring. Chance has been transferred from one league to the other. As to the actual skill and

AROUND THE BASES

Bert Shotton is the best run-getter of the Browns.

Pitcher James of the Boston Braves is a spitball artist.

The St. Louis Cardinals are playing a much improved game.

Evers is certainly making good use of that high-priced catching material.

President Locke of the Pirates claims that baseball clubs are losing money.

Manager Jake Stahl has announced that he will be a bench manager after this season.

Philadelphia ball players say Keating has a sharper break to his spitball than Ed Walsh.

Umpire Westervelt, late of the American league staff, is officiating in the American association.

For the first time since he has been running a ball club in St. Joseph, Jack Holland is claiming a pennant.

Dick Hoblitzel, the Red's first catcher, is in fine form and out to duplicate his great work of last season.

Chance says Walter Johnson is the fastest pitcher and Eddie Plank the best left handed he ever looked at.

Jake Daubert, of the Brooklyn, has been doing some fancy stunts at the first bag for the Dodgers this season.

Manager Birmingham of the Naps picks Walter Johnson to win forty games for the Washingtons this season.

Owens Bush, the little shortstop of the Detroit Tigers, is claimed to be the best lead-off man in the game today.

Larry Lajotte, the demon slugger of the Naps, who, it was reported, has gone back, is battling for an average of .395.

"Stop Lajotte and Jackson and you have kicked the props from under the Naps," says the American league managers.

Sam Agnew, the young Brown catcher secured by the St. Louis club from the Vernon club by the draft route, is making good.

Manager Griffith of Washington has trained his men to play blackstone baseball, that is, to fight for every point and technically.

That St. Louis club, National, is liable to rise up most any minute and hammer the stuffing out of the sphere without any warning too.

Howard Shanks, the young outfielder of the Senators, claims that the Pirates and Washington will fight for the championship next fall.

Composed entirely of native ball players, a baseball team from the Philippine Islands is to tour the United States in the near future.

Meiji University, Tokyo, has cabled to the University of Washington baseball nine an invitation to visit Japan and play a series of games.

The Washingtons are a lively lot on the bases. Griffith has them moving all the time and putting through clever tactics in the larceny line.

All of the Cleveland pitchers are begging Manager Birmingham to let them work. They all see a pennant ahead and are crazy to get into the lineup.

Cree Likes Polo Grounds. Birdie Cree, the Highlanders' star outfielder, is rather pleased with playing on the Polo grounds. In a recent game Birdie poled a double, triple, a sacrifice fly and was given a base on balls.

Social Forms and Entertainments



What shall I give for a wedding gift? And what for a gift to the sweet girl graduate?

These are the questions uppermost in the minds of most every one these days. Christmas and birthday presents are easier to select, as we are apt to know the individual preferences of our near and dear friends, but in making a gift that is to mark two of the most eventful occasions in life one is often at a loss.

In days gone by teaspoons seemed to be the accepted offering to a bride; once a young woman received seven dozen. Afterward in confidence she said, "Of course, I suppose it's true that one never can have too many spoons, but how many other things I would have liked!" It just happened that she could not change any of the spoons, as all were marked, and all from friends who sent personal notes, saying they were just sure she would be delighted with teaspoons.

A woman of discretion and judgment who has given wedding presents to several generations says that if the young people are going to house-keeping she gives a door knocker, for even if the home is an apartment it's quite the thing to have a knocker on the door; otherwise she gives candlesticks of brass, Sheffield or silver. Silver sugar tongs are a charming gift not apt to be duplicated or glass and silver dishes for sliced lemon with a two-pronged lemon fork, an odd-shaped tea caddy, in Sheffield, are good, as are all bits of Sheffield, either old or modern.

There are lovely sugar baskets and individual salts and almond dishes in pierced silver, and several girls are making collections of all sorts of little odd-shaped boxes in silver, brass and Sheffield. If we know the special ad or hobby of our friends it is always well to add to the collection as the opportunity presents itself.

There is no great difference between graduation presents and those given for weddings, but for the former we may find very delightful books, with pages for class history, class photographs and all the doling of commencement week. Such books are also obtainable for the bride, but one should make sure that there are no duplicates.

To go back to silver, there are all sorts of tea strainers, cups in silver holders, jelly jars, cheese jars with silver scoops, silver flower holders and handkerchief chains, such as our grandmothers carried.

In china, who would not like a bowl of cups, a set of cups and saucers, all of which may be odd pieces? Then there are wonderfully clever bowls and jugs in inexpensive pottery for holding flowers; the shallow ones may be equipped with Japanese or glass flower holders. Instead of the omnipresent egg-shaped bowl, of which brides usually have dozens, select one good piece of rock crystal or a bit of opalescent glass; sherbet cups and tumblers look well in the latter and one does not tire of them. Nearly every one has something of which they make a specialty. For instance, an industrious maiden aunt sees that all the girls in her family are supplied with knitted wash clothes and bath towels, and a goodly showing they make, all tied with ribbon. A box of fine toilet soap accompanies the handiwork, all done up in tissue paper, banded with white satin ribbon. A grandmother gives each grandchild a silk quilt on the wedding day and an adoring aunt furnishes all her nieces with exquisite bags.

Those who would not like four colonial glass candle sticks or a set of coasters with lemonade or iced tea glasses? Of trays there is no end in shapes, prices and materials. Any girl would like a set of clipping scissors and magazine opener. They come in brass, bronze and silver and a case of three or five scissors is an always welcome gift, as are jewel boxes and work boxes in leather.

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and they are an acceptable gift to either bride or graduate; those of white hand embroidered or of Irish crochet are fitting accessories to the popular all-white costume. A set of six hand-made towels, a pair of pillow cases or a bedroom set in art embroidery are all good and stationary of all sizes, while the die is a gift longed for by many a girl.

When it comes to personal gifts, the list is too long to be given in a limited space, but I heard an eighteen-year-old girl say "she just hoped everybody would give her things that she could not afford herself." Silk stockings, for instance, was there ever a maid with too many?

A good idea is for the family or a group of intimate friends to combine and each give a piece of either turquoise or coral, so the girl will have a complete set. This makes the expense evenly divided, and it is better than each giving a separate article. Desk sets may be given in this way, for it is more harmonious to have all pieces match in form and coloring. Fans and hair ornaments must not be forgotten, and how about a real lace handkerchief for either bride or graduate?

So many requests have reached my desk for suggestions for wedding refreshments that I slip these in, though it is contrary to our rules to use our valuable space for menus. I hope these will assist the many June brides:

FOR A WEDDING LUNCHEON.
Bouillon.
Lobster Cuts, Sauce Tartare.
Rolls.
Glazed Sweetbreads with Peas.
Egg and Endive Salad.
Fancy Ice Cream.
Bride's Cake.
Candied Grapefruit Peel, Salted Nuts.
Coffee.

ELABORATE AFTERNOON OR EVENING RECEPTION MENU.
Chicken Croquettes, Peas.
Lobster or Salmon Salad.
Bread-and-Butter Sandwiches.
Rolls Stuffed with Chicken Salad. Buttered Rolls.
Coffee.
Frozen Pudding, Orange Sherbet.
Assorted Cakes.

SIMPLE AFTERNOON OR EVENING REFRESHMENTS.
Chicken Salad.
Buttered Rolls.
Strawberry Ice Cream.
Bride's Cake.

MILITARY WEDDING RECEPTION MENU.
Bouillon Served in Cups.
Creamed Lobster in Hamkins.
Cold Sliced Chicken and Virginia Ham.
Bread-and-Butter Sandwiches.
Olives, Salted Nuts, Radishes.
Ice Cream Served in Yellow Cavalry Cups.
Wedding Cake decorated with crossed sabers to be cut by the bride with her husband's saber.
Punch, Coffee.

MME. MERRI.

Crystal and Covered Buttons.
Crystal and covered buttons seem to be in the lead. The colored crystal ones are used on many of the tailored suits, even those in heavy, dark materials. But they also ornament the sheers of blouses and lingerie frocks. As for the covered buttons, they are of all kinds; some so tiny that when set in a close row they look, at a little distance, like an irregular cord or braid; others flat and larger than a silver quarter. Buttons of several different sizes but of the same material and shape are used on the same dress. On white waists or dresses, trimmed with color, crystal buttons with a rim of the same color are sewed on with silk to match.

New Bracelets.
If your forearm is white and rounded, it deserves the decoration of a bracelet. Depending upon the size of your income or of your earnings, you may have a pretty and dainty bracelet of filigree silver, of silver links and crystals or in silver bands joined by tiny chains in coral. Just a web bit more expensive are the beautifully engraved bangles in sterling silver and gold and a trifle beyond the income of the well-to-do wage earner (who is thrifty) are the snake bracelets in gold, set with amethysts.

Tulle Scarfs.
Pretty little scarfs are made of two long or short lengths of tulle, knotted at the ends or ornamented with tassels. They supply a little warmth and a touch of color may be given to the costume by them, as the two lengths used together may combine a color with either white or black.

Jet Beads Worn.
Black jet beads are being worn around the neck and as collar decoration. When worn in the hair they are attached to a band of black tulle, broadly encircling the head, and ornate sideways, or backwards, with a b.w. of tulle.

Poached Eggs and Ham.
Cut a neat round of ham for each person. Butter it and keep hot. Chop one tablespoon cooked ham for each round of toast. Carefully poach eggs. Add to the water a pinch of salt and half a teaspoon lemon juice or vinegar. This will prevent eggs breaking. When poached drain eggs and lay one on each round of toast. Arrange the ham around the edge to form a border, sprinkle with a little finely chopped parsley and serve at once.

Cheese Salad.
Ten cents' worth of Roquefort cheese, a ten-cent package of cream cheese, one tablespoonful of butter, two green peppers, one large Bermuda onion, one-half a stalk of celery will be needed. Rub the Roquefort and cream cheese and butter to a smooth paste, add the finely chopped onion, peppers and celery. Mix well. Season with paprika and put in icebox to harden. Serve with hot toasted crackers.

Fried Cheese Balls.
One and one-half cups of grated cheese, one tablespoonful of flour, the whites of three eggs, salt, pepper, and cracker dust.
Beat the whites of the eggs; add the other ingredients; make into balls and roll in cracker dust. If the amount of flour is doubled, the mixture may be dropped from a spoon and fried without being rolled in crumbs.

Virginia Fried Chicken.
Two-pound chicken cut in pieces, one egg, salt, one-half teaspoonful baking powder.

Lay chicken in water with large spoon of salt, for one-half hour. Make batter of egg, water, salt and baking powder. Dip each piece of chicken in this, and fry in deep, hot fat for fifteen minutes with cover on. Remove cover for five minutes, drain and serve.

Ungallant Statement.
"Mischief and petticoats came into the world the same day, and have remained together ever since."—"The Gate Openers," by K. L. Montgomery.

DAINTY DISH ITALIANS LIKE

Ravioli Well Worth a Place on the Tables of Americans Who Care for Good Food.

Dressing.—One scant cup dried mushrooms, one-third cup grated Edam cheese, two cups sausage meat, one cup brains, one small onion, three cloves garlic, one good pinch parsley, one good pinch celery, one coarsely cooked spinach, salt, eggs, one medium sized bowl white bread (cut fine and soaked in milk)—wring bread dry before adding to other ingredients—three tablespoons olive oil, two pinches allspice and salt and pepper to taste. All the ingredients must be chopped fine and thoroughly.

Gravy.—Get a fair sized boiling piece and make a brown gravy by first putting some bacon in a saucepan and then the meat, letting it brown nicely without water. After the meat has cooked a while, add a little onion, some parsley, celery and tomatoes, also a few dried mushrooms, salt and pepper. Let this cook until tomatoes are done, then add a little dry flour and stir it in well. Add enough water to keep the meat from burning and cook until meat is well done. When meat is done, add enough water to make the required amount of gravy.

The Dough.—One sifter flour and a cup more, one small handful salt, two eggs, water enough to make a stiff dough. Roll this dough into several large, thin sheets, spread some dressing on half a sheet of dough and fold the other half over it. With the edge of a thin board mark the "turnover" into three inch squares. Go over the marks made by the board and press the dough together firmly with the thumb. Cut the squares apart with a knife and lay them on a floured board while the remainder of the dough and dressing are made into similar squares.

Cooking.—Have a kettle partly full of boiling salted water and when the squares are all made up drop into the water and boil for 25 minutes. When the squares are taken from the water they should be drained in a colander. To Serve.—Put a layer of the squares on a platter, sprinkle a layer of grated cheese over and then put on a layer of gravy. Repeat this process until the platter is full.

This recipe makes enough for about fifteen people.

Philadelphia Clam Soup.
Do not use the juice from the clams in the soup. Have about twenty-five small clams, one quart of milk, three potatoes, two tablespoonsful of flour, one tablespoonful of chopped parsley, one-half cup butter, salt and pepper. Chop the clams fine and drain. Pare potatoes and cut them. Place milk and potatoes in double boiler. Rub the butter and flour together until creamy and when potatoes and milk have boiled fifteen minutes stir in the butter and flour and cook eight minutes longer. Add parsley, pepper and salt and let boil three minutes. Then add the clams. Cook one minute and the soup is ready to serve. This is delicious.

Neatness in Arrangement.
I find that a small pasteboard box placed on the floor beside me, into which I can drop pieces of thread and scraps of cloth while sewing, is a great help in keeping the room neat, writes a contributor to Los Angeles Express. It saves all that unsightly mess so often seen on the floor when one is sewing. A newspaper spread on the floor to drop the scraps on answers the same purpose and can be picked up and burned when one stops work.—Christian Science Monitor.

Gay Frocks for Children.
The fashion for Bulgarian colorings is as popular as ever, and its conquest is complete as regards some little frocks for children suitable for the spring.

Made of fine crash, cut in the Magyar shape, the hem and sleeves bordered with scarlet, the front embroidered in bright colors, and the whole finished with a scarlet woolen girdle and tassels, they are delightful as play frocks and will wash well.

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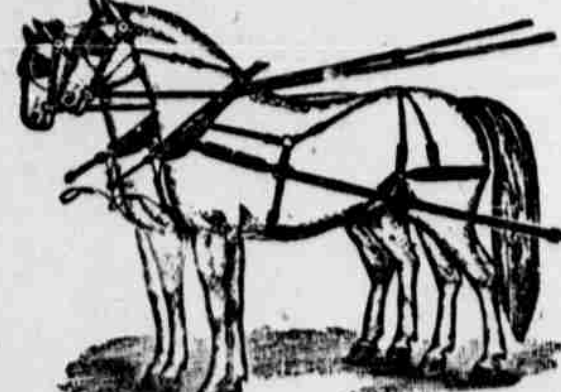
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